

PARTY NIGHTS

Enjoy a festival cocktail on arrival, followed by dinner, and then dance the night away to the sounds of our resident D.I.

Lentil Soup

Roast turkey all the trimmings & a sage scented gravy

Wild mushroom & green lentil wellington red wine jus

Shin of beef rosemary & garlic sauce

All served with seasonal vegetables & potatoes

Strawberry cheesecake white chocolate shavings

Freshly brewed filter coffee or tea

Friday 20th December £45 per person

BOOK NOW LAST REMAINING PLACES!

Booking secured with £20 per person non-refundable deposit. All dietary requirements can be catered for, prior notice would be appreciated. Accomodation from £90 based on 2 sharing. No under 18

CHRISTMAS DAY

A sumptuous 5 course meal to take the stress out of Christmas Day. Children will have the opportunity to meet Santa Claus & receive a gift. Please advise if highchair is required at time of booking.

Restaurant 12.30pm, Gilmour 15.00pm, Restaurant 17.30pm

Salmon & prawn rillettes

toasted crostini

Chicken liver parfait

toasted brioche & onion marmalade

Whipped goats cheese & hazelnut roulade

Melon spheres

raspberry sorbet or ruby port

Lentil soup

Traditional roast turkey all the trimmings & a sage gravy

Medallions of beef fillet diane sauce

Seared halibut

saffron, mussel, & dill emulsion

Mushroom & green lentil wellington red wine jus

All served with seasonal vegetables & potatoes

Chefs assiette of desserts

lemon & thyme glazed tart, chocolate & cherry mousse, xmas pudding flavoured ice cream, mini cheesecake

Tea or filter coffee with fudge

Restaurant & lounge 12.30p Gilmour suite 15.00pm

£95.00

PER ADULT

Kids Menu

Starters

Mini prawn cocktail with fresh lemon Lentil soup

Melon spheres with popping candy

Mains

Small portion of turkey
(with all trimmings)
Small portion of fillet
(with gravy)
Turkey burger with stuffing & fries
Easy peasy mac & cheesy

Desserts

Strawberry jelly Chocolate mousse Ice cream & berries highchair free Inder 12s priced at £3





BAR/GRILL FESTIVE MENU

Soup of the day warm crusty roll

Crispy fishcake

Chicken liver parfait onion marmalade & oatcakes

Traditional roast turkey all the trimmings & a sage gravy

Slow cooked beef red wine sauce

Mushroom & green lentil wellington red win jus

All served with seasonal vegetables & potatoes

Warm Christmas pudding brandy custard

Warm sticky toffee pudding salted caramel sauce

Selection of ice cream crushed meringues, berry sauce

• No deposit required for numbers of 9 and under.

£10.00 per person deposit required for numbers of 10 and over.

All dietary requirements can be catered for, prior notice would be appreciated.



£20.50 - 3 courses

LUNCH

Friday to Sunday 12.00 - 5.00pm

£19.50 - 2 courses

£23.50 - 3 courses



DINNEF

Monday to Sunday 5.00pm onwards

£21.50 - 2 courses £25.50 - 3 courses





TERMS & CONDITIONS

All reservations will be treated as provisional and held for no longer than 14 days pending a non-refundable deposit of £20 per person. Full pre-payment for Party Nights, Christmas Day and Hogmanay is required no later than Friday 29th November 2024. Once final payment is received, no refunds or credit will be given. In the event of any function being cancelled by the hotel, an alternative venue or date will be offered or a full refund will be given. The hotel reserves the right to move Christmas events to a smaller function suite if numbers dictate. Management reserve the right to refuse entry. The hotel reserves the right to amalgamate smaller parties onto larger tables. Menus are subject to changes. If any guest suffers from a food allergy, intolerance or special dietary requirement please contact the hotel before the event. All details correct at time of going to press but may be subject to alteration without prior notice. All prices guoted include VAT at the current rate.